

Welmoed Charmat Brut NV

This sparkling wine has elegant, zesty tropical fruit flavours with fresh bubbles, with a clean and crisp finish. Serve well chilled as an aperitif at any festival or special occasion. Store in a cool place and enjoy within one year from purchase.

It also goes well with a variety of salads, fish and several white meat dishes.

variety : Colombard | 100% Colombard

winery : Welmoed Winery

winemaker : Stephan Smit

wine of origin : Western Cape

analysis : alc : 11.76 % vol rs : 11.5 g/l pH : 3.19 ta : 7.6 g/l

type : Sparkling

pack : Bottle **closure :** Cork

2008 Veritas Awards - Bronze Medal

ageing :

Enjoy within one year from purchase.

in the cellar :

We used Colombar, well known for it's fresh aromas and natural acid, to produce the base wine. The fruit was harvest at 18.5°B, with a natural acidity of 11g/l, Ph of 3.1. a Neutral yeast strain was used during primary fermentation, fermentation temperature between 15 and 17 degrees celcius. When the primary fermentation was completed, we made the base wine protein and tartrate stable. We moved this wine in to a pressure tank, lift the suger to 24g/l, and inoculated the wine with a strong bayanus yeast strain. The secondary fermentation took plase in this pressure tank. After secondary fermentation (ferment until dry) the pressure of the wine was round about 4Bar. The residual sugar was lifted to 11.5g/l just before bottling.

